

SALAMANDER BROILERS - GAS



DOUBLE DECK | *Make Your Menu Sizzle and Your Profits Soar.*



STANDARD FEATURES:

- Stainless steel front, sides, and base
- Spring balanced, 5 position grid
- (4) 25,000 BTU/hr infrared burners on IR broiler
- (3) 33,000 BTU/hr. ceramic radiant burners on radiant broiler
- 2 infinite heat controls
- Full width floating stainless steel drip pan
- 1" rear gas manifold
- 25"w x 25"d cooking grid (625 sq. inches)
- Natural or propane gas pressure regulator
- Set of 4 casters, 6" high

DOUBLE DECK MODELS INFRARED AND OR CERAMIC BROILER

Model	Broiler Type (top over bottom)	Total BTU/hr
VIR2	Infrared / Infrared	200,000
VBB2	Ceramic / Ceramic	200,000
VIB2	Infrared / Ceramic	200,000
VBI2	Ceramic / Infrared	200,000

NOTE: Double Deck Broilers cannot be manifolded together with range line.
Must be gassed independently.

FIELD-INSTALLED ACCESSORIES

Accessory Code	Description
11/4QDH-4FT	1 1/4" x 4' quick disconnect hose with restraining device
1INFLEX-4FT	1" x 4' quick disconnect hose with restraining device

